

**IN THE SPECIFICATION:**

In the Abstract of the Disclosure:

Replace the existing Abstract with the replacement Abstract that appears on the following page.

### Abstract of the Disclosure

A process to optimize the efficiency of extraction at room temperature of juice or puree from food pulps of fruit and vegetables, responsive to the consistency of the same. In a first step, the pulps are cut and softened in a first section of the machine, where a first rotor applies to the food pulps a plurality of pulses in quick succession against a stator that has protrusions on the inner surface. The softened product then passes through a second section, where juice or puree is separated from waste solid parts (peelings, seeds, hard fibres). The rotors are operated by respective motors which are operatively connected to a device that controls the respective speeds responsive to predetermined input parameters, relative to the consistency of the product.